

LANGLOIS

CRÉMANT DE LOIRE

ROSÉ BRUT

The Langlois Crémant de Loire Rosé Brut is sure to seduce your guests ; its attractive color is not just for show, this rosé is true to its promise !

VINEYARD

GRAPE VARIETY : Cabernet Franc (at least 50%)
Pinot Noir

TERROIRS : Chalky-clay and sand-limestone

HARVEST

Harvested entirely by hand in pierced crates.
Pneumatic pressing a few hours after harvesting.
Juice selection during pressing separating « Cuvées » and « Tailles »

VINIFICATION

Vinification by grape variety and terroir in thermo-regulated stainless steel vats.
Tasting of clear parcel wines to determine the blend.
Maturing using the « Méthode traditionnelle » (secondary fermentation in the bottle).
Aging on lees for at least 18 months.

DOSAGE : Brut (14g/l)

TASTING NOTES

Robe pale pink.
Nose fruity and elegant with wine peach aromas.
Mouth fresh, ample and fruity upheld in the long finish.

POTENTIAL AGING : 3 to 5 years.

IDEAL SERVING TEMPERATURE : 8 to 10°C

FOOD AND WINE PAIRING

With its freshness, fine bubbles and exceptional fruitiness, our Langlois, Crémant de Loire Rosé Brut is an excellent aperitif wine and is ideal for red fruit desserts.

